

David's BRASSERIE

Signature Menu

STARTERS

Scottish Scallop (gf) £8.95

Hand dived pan seared Scottish scallop, presented with Clava brie and sliced baby chorizo, with a cherry and blueberry red wine reduction and micro broccoli shoots

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Mediterranean Gnocchi (V) £8.15

Homemade basil pesto gnocchi served with blackened red pepper sauce and garlic croutons, topped with baby basil leaves, shaved parmesan, sun dried tomatoes and Kalamata olives

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Beef Brisket (gf) £8.95

Slow roasted beef brisket, shallow fried in rapeseed oil with smoked paprika and chilli, accompanied with butternut squash purée, cucumber and dill jelly, horseradish and chive emulsion and tendril pea shoot garnish

MAIN COURSES

8oz British Centre Cut Fillet Steak (gf) £24.95

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10oz British Sirloin Steak (gf) £24.95

All steaks above presented with a ragù of sautéed Parisienne potatoes, wild mushrooms, cherry tomatoes, fresh herbs and sliced chorizo and your choice of brandy & mixed peppercorn sauce or Chimichurri Verde sauce

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Goats Cheese & Quinoa Salad (V) £14.95

Coconut breaded goats cheese served upon a quinoa and fresh orange salad with candied cranberries, pistachios, sugar snaps, pak choi, spinach and broad beans, drizzled with tahini, whole grain mustard and maple dressing, served with garlic bread

Add chicken to this salad for £1.95

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8oz Halibut £21.95

Baked fillet of halibut with a pistachio crust † presented with a farmers market salad of haricot beans, green beans, cherry tomatoes, peppers and mixed leaves, tossed in a Prosecco dressing, served with sautéed dill weed Parisienne potatoes and harissa spiced yoghurt

Accompaniments (V)

Jenga Chips **£3.95** | Crispy Diced Potatoes **£3.75**
Sautéed Green Vegetables **£3.65** | House Salad **£3.65**

DESSERT £6.95

Chef's homemade special dessert of the day

Please ask your server for details

† *gluten free without this item*
(gf) *gluten free*